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Fermented Beverages - DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Femented Beverages (GB2758) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous standard is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email "ofsts@fas.usda.gov" and "roseanne.freese@usda.gov".

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email "AgBeijing@fas.usda.gov".

Once finalized, the Standard will replace GB2758-1981 "Hygienic Standard for Fermented Alcoholic Beverages."

BEGIN TRANSLATION

Items noted in the DRAFT of the Hygienic Standard for Fermented Alcoholic Beverages

In comparison with GB2758-1981, this Standard contains the following modifications:

- The original standard structure has been revised with additions to the requirements for raw materials, food additive use, production, processing, packaging, labeling, storage, and transportation have been added to this standard;
- An index for patulin has been added to this standard to conform with GB14974 "The Maximum Limits for Patulin in Apple Products and Hawthorn Products";
- Appropriate modifications have been made to the definitions of pasteurized beer, draught beer, and fresh beer to conform with GB4927 and the limitation index of formaldehyde in beer has been added to the Standard.
- Modifications have been made to the definition of millet wine to conform with GB/T 13662 "Millet Wine";
- Index for pathogens (Salmonella, Shigella and Golden Staphylococcus) has been added to this standard;
- The index for Aflatoxin B1 and that of N-nitrosodime-thylamine and Free Sulfur Dioxides in beer from the original standard has been removed.

GB2758 Hygienic Standard for Fermented Alcoholic Beverages

1. Scope

This standard specifies the index requirements for fermented alcoholic beverages, food additive use, hygienic requirements for production and processing, packaging, labeling, storage, transportation, as well as the inspection methods for such products. This standard applies to spirits made from grains and fruits, using yeast fermentation, and with an alcohol content below 24% (V/V).

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191 Graphics and Text Marks on Packaging in Storage and Transportation

GB/T 4789.25 Microbe Inspection of Food Hygiene on Alcoholic Beverages

GB/T 5009.12 Determination of Lead in Food

GB/T 5009.22 Determination of Aflatoxin B1 in Food

GB/T 5009.34 Determination of Sulfur Dioxide in Food

GB/T 5009.49	Analytical Methods for the Hygienic Standards of Fermented Alcoholic Beverages
GB/T 5009.185	Determination of Patulin in Food
GB 7718	The General Standard for Food Tags
GB 8952	Hygienic Standard for Breweries
GB 10344	Standard of Labels for Beverage Spirits
GB 12696	Hygienic Standard for Grape Wineries
GB 12697	Hygienic Standard for Fruit Wineries
GB 12698	Hygienic Standard of Millet Wineries
GB 14974	Hygienic Standard for Maximum Limits of Patulin in Apple Products and Hawthorn Products

3. Definitions

This Standard adopts the following terminology and definitions:

3.1 Beers

Fermented alcoholic beverages made from malt (including special malt) and hops that, through brewing and yeast fermentation, contains carbon dioxide and is of a low alcohol content.

3.1.1 Fresh Beer

Beer brewed without pasteurization or high-temperature sterilization.

3.1.2 Draught Beer

Beer filtered and disinfected using methods to reach a certain bio-stabilization; as opposed to pasteurization or high-temperature sterilization.

3.1.3 Beer

Beer brewed with pasteurization or high-temperature sterilization.

3.2 Grape Wine

Fermented alcoholic beverages made from fresh grapes or grape juice that, through brewing and fermentation, is of a alcohol content equal to or above 7% (V/V).

3.3 Fruit Wine

Fermented alcoholic beverages made from fresh fruits or fruit juice that, through brewing and fermentation, is of a alcohol content equal to or above 7% (V/V).

3.4 Millet Wine

Brewed alcoholic beverages made from rice, sorghum, dark rice, corn, wheat or millet that undergoes any of the brewing procedures of steaming, boiling, adding yeast (or food enzymes), saccharifying, fermentation, squeezing, filtering, decoction, storing and blending.

4. Indices Requirements

4.1 Raw Material Requirements

Raw materials should conform to the relevant standards and regulations.

4.2 Organoleptic Requirements

The organoleptic requirements should conform to relevant regulations and standards.

4.3 Physical and Chemical Indices

The physical and chemical indices shall conform to the regulations in Table 1.

Table 1. Physical and Chemical Index

Item	Index		
	Beer	Grape Wine, Fruit Wine	Millet Wine
Total sulfur dioxide (SO ₂), mg/L =	-	250	-
Formaldehyde	2	-	-
Lead (Pb), mg/L =	0.5	0.2	0.5
Patulin ^a , µg/L =	-	50	-
^a :Only applicable to apple and hawthorn fruit wines			

4.4 Microbe Indices

The microbial indices should conform to the regulations in Table 2.

Table 2. Microbe Indices

Item	Index			
	Fresh Beer	Pasteurized Beer	Millet Wine	Grape Wine, Fruit Wine
Total number of colony, cfu/mL =	-	50	50	50
Flora in large intestine, MPN/100ml =	3	3	3	3
Disease-causing germ (Salmonella, Shigella and Golden Staphylococcus)	Must not be detectable			

5. Food Additives

5.1 The quality of food additives should conform to the corresponding standards and regulations.

5.2 Food additive use in fermented alcoholic beverages should conform to the relevant standards and regulations for spirits.

5.3 The scope and quantity for food additive use should conform to regulation GB2760.

6. Hygienic Requirements for Production and Processing

6.1 Hygienic requirements for production and processing of beer should conform to regulation GB8952.

6.2 Hygienic requirements for production and processing of grape wine should conform to regulation GB12696.

6.3 Hygienic requirements for production and processing of fruit wine should conform to regulation GB12697.

6.4 Hygienic requirements for production and processing of millet wine should conform to regulation GB12698.

7. Packaging

The packaging container and materials should conform to relevant hygienic standards and regulations.

8. Labeling

The labeling requirements for packaging should conform to the regulations in GB7718 and those in GB10344. The labels on the outer packaging container should conform to regulation GB191.

9. Storage and Transportation

9.1 Storage

The products should be stored in a dry and ventilated location. Products should not be stored with poisonous, volatile, or harmful materials.

9.2 Transportation

The transportation vehicle should be clean. Products should never be transported with poisonous or harmful materials. During transport, the products should be covered and protected against the sun, rain, and heat.

10 Inspection Methods

10.1 Physical and Chemical Inspection

10.1.1 Total Sulfur Dioxide

Should be determined according to the method specified in GB/T 5009.34

10.1.2. Formaldehyde

Should be determined according to the method specified in GB/T 5009.49.

10.1.3 Lead

Should be determined according to the method specified in GB/T 15009.12.

10.1.4 Patulin

Should be determined according to the method specified in GB/T 5009.185.

10.2 Indices of Microbe

Total number of colony, flora in large intestine, and pathogens should be determined according to the method specified in GB/T4789.25.

END TRANSLATION